

# TEMPERATURE MINI-POSTER

Sanitize in a 3 compartment sink

Heat sanitize  
3rd sink  
171-195°F for  
30 seconds

Rinse  
2nd sink  
110°F

Wash  
1st sink  
110°F

*Use A  
Thermometer!*

Quick chill storage  
(26 - 32°F)



**National Food Service  
Management Institute**  
The University of Mississippi  
800-321-3054  
www.nfsmi.org  
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Remember there are two methods of sanitizing in a 3 chamber sink.

1. Illustrated on the poster: The time and temperature process for Heat Sanitization. 2. Use of a chemical. If using bleach, keep temperatures between 75° and 120°.

Also, follow manufacturer's directions for quantity and using test strips.

212°F

Boiling

200°

180°

165°

Reheat — 165° for 15 seconds

*Keep Hot Foods Hot!*

135°

120°

100°

80°

60°

Store dry food (50 - 70°F)

41°

(Thaw in Refrigerator)

32°F Freezing

20°

*Keep Cold Foods Cold!*

0°F

Store Frozen Food

Always follow local  
& State requirements.

For further information, see  
*Serving It Safe, 2nd ed.*

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